

MOULINS DE BRASSEUIL	<u>Finished product specification</u>	Doc N° : 08-02/EN02 Application date : 20/12/2016 Version : 4 Page : 1/2
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CRC® Rye Flour T170

Form N° : FPR/FAR/048	Index of revision : 13	Update : 22/06/2023
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Product name	Name : Rye Flour T170 Bulk Code : N/A	Bag Code : FARSEIGLE17025
Legal name	Denomination : Rye Flour	Type : 170

Intended Use	Traditional Breadmaking
Healthy Precautions	This product should not be consumed as is. It must be cooked

Raw Material	CRC® Rye of French origin
Ingredients	CRC® Rye flour, CRC® rye bran
Allergens	Allergens present in the product : cereals containing gluten (rye) Allergen present in the processing line : cereals containing gluten (wheat, rye, oat) Allergen present in the plant : list available on request
Manufacturing principle	Grinding on cylinder
Certification	Reconnaissance CT 893 – farine, sons et issues CRC®

Aspect	Color : Beige-Gray Form : Powder Smell : Absence of abnormal foreign smell
Physicochemical characteristics	Moisture : ≤ 15,50 % Hagberg : N/A Ash content : > 1,50 % Granulometry : N/A Proteins : ≥ 8 %
Technological characteristics	Alveographic characteristics : N/A Breadmaking score : N/A
Sanitary characteristics	Mycotoxins: in compliance with regulation (EC) 2023/915 of 25 April 2023 and its amendments Heavy metals: in compliance with regulation (EC) 2023/915 of 25 April 2023 and its amendments Pesticides residues : Comply with European regulation 396/2005 of February 23, 2005 as amended Organophosphorés : chlorpyrifos-méthyl ≤ 0,01mg/kg / pirimiphos-méthyl ≤ 0,1mg/kg, Pyréthrinoides : cyperméthrine ≤ 0,1mg/kg / deltaméthrine ≤ 0,1mg/kg Butoxide de pipéronile ≤ 0,2 mg/kg. Insecticides total < 0,4 mg/kg Microbiology : Comply with ANMF note « Microbiological analysis of flours » Pathogenic Flora : E.coli : < 50/g Coagulase positive Stahylococci : < 10/g Salmonella : absence in 25g Sulfate-reducing anaerobes : < 50/g Common flora : Total mesophile flora : < 500000/g Yeast and Mould : < 50000/g

Bulk Transport	N/A
Bag packaging	Package type : Bags : 25 kg Packaging materials : Microperforated kraft paper 2 sheets Type of closure : Valve Specific labeling : CRC® Palletizing plan : wooden pallet 100*120cm, 8 layers of 5 bags
Big-bag packaging	Package type : N/A Packaging materials : N/A Specific labeling : N/A
Storage conditions	Recommended storage : Store away from heat (<15°C) and humidity (<65% relative humidity) Time to market : 2 months Bulk DDM : N/A Big-bag DDM : N/A Bag DDM : 4 months
Batch number	Auto incremente number

Nutritional value	Energy	1438kJ / 339kcal
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Specification with uncontrolled distribution

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For 100g of flour <i>(source : nutritional analysis, January 2017)</i>	Total fat Saturated Carbohydrate Sugar Fiber Protein Sodium	0.8 g 0,2 g 69 g 1.8 g 3.9 g 12 g <0,01 g
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Attestation non OGM	Comply with regulation CE 1829/2003 and 1830/2003, this product does not arise from GMO
Attestation non ionisation	Comply with the UE Directive 1992/2/CE, this product was not treated by ionizing radiations

APPROBATION	
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